

**AMENDMENTS TO THE CLAIMS**

**This listing of claims will replace all prior versions and listings of claims in the application:**

**LISTING OF CLAIMS:**

1-27. (Cancelled).

28. (currently amended): A dry flavour enhancing agent for a cereal product said dry flavour enhancing agent comprising yeast extract and acid fermented flour, said acid fermented flour being obtained by drying a fermented flour using lactic bacteria, and yeast extract.

29. (previously presented): The dry flavour enhancing agent according to claim 28, wherein its content of dry matters is greater than or equal to 85% by mass.

30. (previously presented): The dry flavour enhancing agent according to claim 29, wherein its content of dry matters is greater than or equal to 96% by mass.

31. (previously presented): The dry flavour enhancing agent according to claim 28, wherein its ratio by weight of dry matters of the acid fermented flour and dry matters of the yeast extract is between 0.8 and 2.6.

32. (previously presented): The dry flavour enhancing agent according to claim 31, wherein its ratio by weight of dry matters of the acid fermented flour and dry matters of the yeast extract is between 1.2 and 1.8.

33. (previously presented): The dry flavour enhancing agent according to claim 28, wherein fermented acid flour is derived from a fermented dough containing one or several cereal flour(s) that can be used for breadmaking, one or several flours derived from a bran enriched mill product or a mix of one or more cereal flours that can be used in breadmaking with one or several flours derived from a bran enriched mill product.

34. (previously presented): The dry flavour enhancing agent according to claim 28, wherein the dose of lactic acid in the fermented acid flour is greater than or equal to 50 g per kg of fermented flour.

35. (previously presented): The dry flavour enhancing agent according to claim 34, wherein the dose of lactic acid in the fermented acid flour is greater than or equal to 100 g per kg of fermented flour.

36. (currently amended): The dry flavour enhancing agent according to claim 28, wherein it contains a yeast extract belonging to the *Saccharomyces* genus, ~~preferably to the *Saccharomyces cerevisiae* species.~~

37. (previously presented): The dry flavour enhancing agent according to claim 28, wherein it contains a brewer's yeast extract.

38. (previously presented): A dry improving agent for baked bakery product comprising the dry flavour enhancing agent according to claim 28 and one or several ingredients chosen from the group consisting of ascorbic acid, emulsifiers, stabilizing –thickening agents and enzymes.

39. (previously presented): A method to make low–salt (NaCl) food products in which common salt (NaCl) is substitute by the dry flavour enhancing agent according to claim 28.

40. (previously presented): The method of claim 39, wherein the dry flavour enhancing agent content of dry matters is greater than or equal to 85% by mass.

41. (previously presented): The method of claim 39, wherein the dry flavour enhancing agent ratio by weight between dry matters of the acid fermented flour and dry matters of the yeast extract is between 0.8 and 2.6.

42. (previously presented): The method of claim 39, wherein the dose of lactic acid in the fermented acid flour of the dry flavour enhancing agent is greater than or equal to 50 g per kg of fermented flour.

43. (previously presented): The method of claim 39, wherein the dry flavour enhancing agent contains a brewer's yeast extract.

44. (previously presented): A process for the preparation of a bakery dough with ingredients comprising at least non-fermented flour, water, baker's yeast and the dry flavour enhancing agent according to claim 28.

45. (previously presented): The process according to claim 44, wherein dough ingredients are such that the weight percentage of all dry matters of the acid fermented flour and the yeast extract, to the non-fermented flour, is between 0.8 to 2.5%.

46. (previously presented): A baker's dough obtainable by using a process according to claim 44.

47. (previously presented): A baker's dough obtainable by using a process according to claim .

48. (previously presented): A dough for baked bakery product comprising:

- non-fermented cereal flour,
- baker's yeast,
- a content of added NaCl less than or equal to 1.8% by mass in proportion to the mass of the non-fermented flour,
- the dry flavour enhancing agent according to claim 28,

the quantity of acid fermented flour being such to obtain a baked product after fermentation and baking of the dough with a lactic acid content in crumb equal to at least 500 ppm.

49. (previously presented): A dough for baked bakery product comprising:

- non-fermented cereal flour(s),
- baker's yeast,
- the dry flavour enhancing agent according to claim 28

said dough having a sodium or Na<sup>+</sup> content less than or equal to 0.50% by mass with respect to the dough.

50. (previously presented): The dough according to claim 49, wherein the acid fermented flour has a dose of lactic acid greater than or equal to 70 g per kg, and provides at least 300 ppm of lactic acid, in the dough.

51. (previously presented): The dough of claim 49, wherein said dough is frozen.
  
52. (new): The dry flavour enhancing agent according to claim 28, wherein it contains a yeast extract belonging to the *Saccharomyces cerevisiae* species.